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SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

RIVAL
c/o JCS/THG, LLC
CONSUMER SERVICE DEPARTMENT
303 NELSON AVENUE
NEOSHO, MO 64850

ONE (1) YEAR LIMITED WARRANTY

SAVE THIS WARRANTY INFORMATION

A. This Warranty applies only to the original purchaser of this product.

B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by JCS/THG, LLC authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. JCS/THG, LLC will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.

C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.

D. Unless otherwise proscribed by law, JCS/THG, LLC shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.

E. All parts of this product are guaranteed for a period of 1 year as follows:
   1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
   2. Within the first twelve months from date of purchase, JCS/THG, LLC will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.

F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.

G. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to JCS/THG, LLC:
   1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
   2. Before packing your unit for return, be sure to enclose:
      a) Your name, full address with zip code and telephone number,
      b) A dated sales receipt or PROOF OF PURCHASE,
      c) Your $20.00 (USD) check for return prepaid shipping and handling, and
      d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
   3. JCS/THG, LLC recommends you ship the package U.P.S ground service for tracking purposes.
   4. All shipping charges must be prepaid by you.
   5. Mark the outside of your package:

RIVAL
c/o JCS/THG, LLC
303 NELSON AVENUE
NEOSHO, MO 64850

SHIPPING AND HANDLING CHARGES: $20.00 (USD)

This Warranty gives you specific legal rights, and you may have other rights which vary by jurisdiction. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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AT HOME ENTERTAINING

RIVAL

BEVERAGE FOUNTAIN

BF150

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. To protect against risk of electrical shock do not immerse cord, plugs, or base unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.
11. If using a beverage with alcohol content, keep all open flames and cigarettes away from the fountain.

    WARNING: DO NOT USE WITH UNDILUTED LIQUOR (alcohol must be less than 80 proof or have less than 40% alcohol content).
12. Be sure beverage fountain is properly assembled and secured in place before operating or adding liquid. See detailed assembly instructions.
13. Do not float candles in fountain.
14. Make sure fountain is on a flat level surface before operating.

    NOTE: Rival™ Beverage Fountain must be on a level surface to flow properly.
15. Do not use the beverage fountain for other than intended use.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

No user-serviceable parts inside this product. Do not attempt to service this product.

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PARTS AND ASSEMBLY

Figure. 1

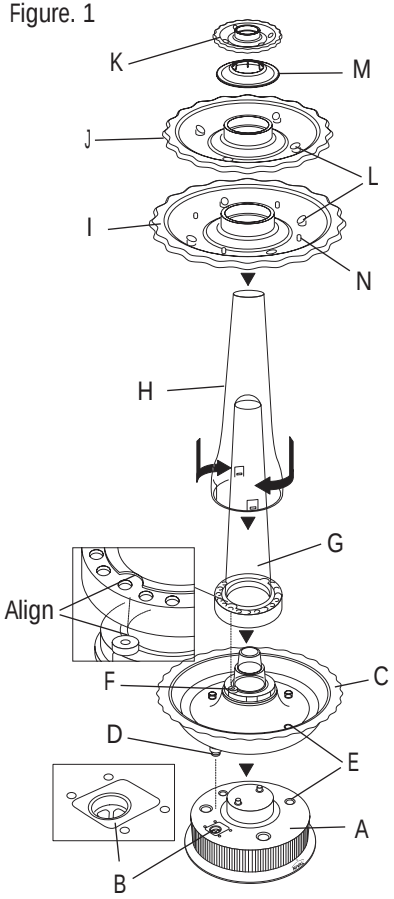

Figure. 2

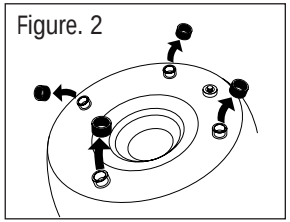

Figure. 3 M

A. Base
B. Water Pump Input
C. Bowl
D. Valve
E. Notches
F. Water Pump Outlet
G. Inner Tube
H. Outer Tube
I. Large Tier
J. Medium Tier
K. Small Tier
L. Spouts
M. Flow Collar
N. Stems

FEATURES AND BENEFITS

Create a beautiful centerpiece that is sure to capture the attention of every guest at your next get-together.

The Rival™ Beverage Fountain is easy to assemble and holds up to $2^{1}/_{2}$ gallons of your favorite party beverage during operation. Simply add the prepared beverage directly into the bowl and watch as the liquid flows up the tower and then cascades down through each of the three tiers, creating a centerpiece ready for your guests to enjoy!

The white light enhances the stunning ambience created by your Rival™ Beverage Fountain.

You may also add ice to the bowl and garnish your punch with frozen or fresh fruit such as orange or lemon slices, strawberries, or raspberries.

The Rival™ Beverage Fountain is also the perfect party companion to the Rival™ Chocolate Fountain.

BEFORE USE

IMPORTANT: Always add liquid before operating the fountain. If running while empty, excessive noise (and possible motor damage) will result.

1. Remove all black foam packing rings from the bottom of the BOWL. (See Figure. 2)
2. Wash all parts EXCEPT the BASE (see CLEANING & MAINTENANCE).

ASSEMBLING THE BEVERAGE FOUNTAIN

1. Align the BOWL over the BASE so the VALVE fits into the WATER PUMP INPUT and the other 4 notches align. Press firmly to secure BOWL into BASE (if BOWL is not attached to the BASE correctly, leakage may occur).

   NOTE: DO NOT LIFT PRODUCT HOLDING THE BOWL; ONLY LIFT PRODUCT BY SECURELY HOLDING THE BASE.
2. Align the INNER TUBE over the WATER PUMP OUTLET on the center of the BOWL (it only fits one way.)

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ASSEMBLING THE BEVERAGE FOUNTAIN (CONT.)

3. Place the OUTER TUBE over the INNER TUBE, and rotate CLOCKWISE until it locks firmly into place.
4. Slide the LARGE and MEDIUM tiers over the OUTER TUBE.
   Then slide the FLOW COLLAR and SMALL tier over the OUTER TUBE.
   NOTE: • Tiers do not lock into place.
   • Pay careful attention to the "THIS SIDE UP" markings on the FLOW COLLAR during assembly. Position the FLOW COLLAR so that the double arrows are facing upwards. (See Figure. 3)
5. For best results and optimal waterfall effect, rotate each tier so the spout placement is staggered.

IMPORTANT: Do not add liquid until product is fully assembled.

OPERATING INSTRUCTIONS

The Rival™ Beverage Fountain is designed to create a beautiful waterfall of your favorite party beverage.

NOTE: • Rival™ Beverage Fountain must be on a level surface to flow properly.
• You may want to place a washable tablecloth under and around the immediate area of the fountain, to protect against light misting, splashing or accidental spills (especially if adding food coloring to the punch).

1. Prepare your beverage according to one of the included recipes or using your own favorite recipe.
   • Beverage mixture should not include more than 50% carbonated liquid, as this will adversely affect the operation of the Beverage Fountain.
2. Add up to $1^1/_2$ gallons of the prepared beverage to the BOWL.
   • The BOWL holds up to $1^1/_2$ gallons when filled to maximum capacity.

OPERATING INSTRUCTIONS (CONT.)

   • Once you complete step 3 and the unit is running, you may add up to 1 additional gallon of liquid to the BOWL (capacity of unit during operation is up to $2^1/_2$ gallons).
3. Plug the power transformer into an electrical outlet and plug the connector into the BASE.
   • The liquid will start flowing up through the OUTER TUBE and then down through the spouts located in each TIER to create a beautiful flowing fountain (at this point you may add up to 1 additional gallon of liquid).
   • During operation, a white light will shine through the INNER TUBE, adding to the ambience of your event!
4. If you would like to refill the Rival™ Beverage Fountain during the course of your party, you may do so by adding more liquid to the BOWL.
5. **IMPORTANT:** Before shutting off the fountain, observe the liquid level in the BOWL.
   • If the BOWL is more than half full while the unit is running, remove liquid until the BOWL is less than half full.
   • Use a cup to transfer the excess liquid to a pitcher—this will prevent overflow.
   • After shutting off the fountain, if it appears that the fountain is about to overflow, quickly plug it back in and remove more liquid.

CLEANING AND MAINTENANCE

Before cleaning, unplug the power transformer from the wall and remove the connector from the BASE.

Before initial use and after each subsequent use, wash the BOWL, INNER TUBE, OUTER TUBE, and all three TIERS, either in the dishwasher or with warm soapy water.

Do not use abrasive cleaners.

You may clean the the exterior of the BASE with a soft, damp cloth and wipe dry.

CAUTION: Never immerse the BASE in water or other liquid.

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TROUBLESHOOTING

Problem	Solution
BOWL does not fit firmly into base.	• Remove all black foam packing rings from the bottom of the BOWL. • Check that BOWL is aligned over base so the VALVE fits into the WATER PUMP UNIT.
INNER TUBE does not fit onto the center of the BOWL.	• The INNER TUBE can only fit onto the center of the BOWL one way. • Place the INNER TUBE over center of BOWL so the rounded groove on the INNER TUBE fits the WATER PUMP OUTLET on the BOWL.
OUTER TUBE fits loosely over INNER TUBE.	• Rotate OUTER TUBE clockwise until it locks firmly into place.
FOUNTAIN is unstable.	• Check that all pieces fit firmly in place. • Make sure the fountain is on a flat, level surface.
FOUNTAIN does not work/liquid is not flowing.	• Make sure all black foam packing rings are removed from the bottom of the BOWL. • Check that bowl is aligned over base so the VALVE fits into the WATER PUMP UNIT, and is pressed firmly into place. • Make sure unit is plugged in (connect power transformer to the electrical outlet and the base).
SPOUTS on one side flow less than on the other/ liquid level is lower on one side of TIERS than on the other.	• Make sure fountain is on a flat, level surface. • Ensure that BOWL is correctly seated into BASE with VALVE and WATER PUMP INPUT aligned. • Make sure VALVE in the BOWL is slightly raised to allow liquid to flow freely into WATER PUMP UNIT.

TROUBLESHOOTING (CONT.)

Problem	Solution
BOWL is overflowing.	• BOWL maximum capacity is $1^1/_2$ gallons when fountain is off. • Make sure fountain is turned on and flowing before adding up to an additional 1 gallon of liquid (for a total of $2^1/_2$ gallons maximum). • Before turning off the fountain, use a cup to transfer excess liquid into a pitcher if the BOWL is more than half full or if more than $1^1/_2$ gallons are left in the entire unit. • After shutting off the fountain, if it appears that the fountain is about to overflow, quickly plug it back in and remove more liquid.
Difficult to remove BOWL from BASE when taking apart fountain after use.	• Securely hold BASE and pull BOWL up from BASE (BOWL does not twist off the BASE).
The fountain is making noise.	• Always operate the fountain ONLY when there is liquid in it.
The fountain is splashing.	• Make sure the FLOW COLLAR is placed on the OUTER TUBE correctly. Place the FLOW COLLAR so that the side reading “THIS SIDE UP” is facing upwards. Position the FLOW COLLAR so that the double arrows are facing upwards. • Rotate each tier so the spout placement is staggered. • NOTE: The liquid from the MEDIUM TIER should flow down through each SPOUT and onto the STEMS.

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QUICK TIPS

- It is best to chill all ingredients before combining together — we recommend refrigerating overnight.
- Do not include more than 50% carbonated liquid in any beverage mixture, as this will adversely affect the operation of the Beverage Fountain (carbonated liquid examples include soda, champagne, seltzer water and sparkling wine).
- To optimize and preserve carbonation, we suggest adding carbonated beverages to the punch last.
- To complement any punch recipe, lightly moisten the rim of each punch cup with water and then dip the rims in sugar.
- For a lower calorie option, substitute diet or light versions of any beverage listed in our recipes.
- To keep your punch cold while in the Rival™ Beverage Fountain, you may add ice cubes to the BOWL. To prolong the flavor of the punch, you may want to prepare ice cubes using the punch itself or one of the juices included in your recipe (prepare in freezer the night before). Add ice cubes to BOWL just before beginning operation and add as needed.
- You may also garnish the punch with frozen or fresh fruits such as lemon or lime slices, strawberries, or raspberries (frozen fruits can also be used as an alternative to ice cubes).
- How much punch should you prepare for the occasion? A good measure is to allow about 1 gallon per group of 10 guests. This assumes two six-ounce servings of punch per guest. Adjust this estimate according to your (and your guests') taste, choice of punch (i.e. alcoholic vs. non-alcoholic) as well as what other food and beverages you will be serving.

QUICK TIPS (CONT.)

EASY MEASUREMENT CONVERSION CHART

3 tablespoons	1 1/2 fluid ounces
8 tablespoons	4 fluid ounces; 1/2 cup
1 cup	8 fluid ounces; 1/2 pint
2 cups	16 fluid ounces; 1 pint
3 cups	24 fluid ounces; 1 1/2 pints
4 cups	32 fluid ounces; 1 quart
1 pint	16 fluid ounces; 2 cups
1 quart	32 fluid ounces; 2 pints; 4 cups
1 gallon	128 fluid ounces; 4 quarts; 8 pints; 16 cups

Spirit Bottle Sizes

100 ml	3.4 fluid ounces
200 ml	6.8 fluid ounces
500 ml	16.9 fluid ounces
750 ml	25.4 ounces
3 cups	24 fluid ounces; 1 1/2 pints
4 cups	32 fluid ounces; 1 quart
1 liter	33.8 ounces
1.75 liters	59.2 ounces

Wine Bottle Sizes

Miniature	100 ml; 3.4 fluid ounces
Split	187 ml; 6.3 fluid ounces
Half-bottle.	375 ml; 12.7 fluid ounces
500 ml.	500 ml; 16.9 fluid ounces
Bottle/750 ml.	750 ml; 24.5 fluid ounces
1 liter	1 liter; 33.8 fluid ounces

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QUICK TIPS (CONT.)

NOTE:
- All recipes yield between 64 and 75 six-ounce servings, unless otherwise noted.
- The recipes make enough quantity for initial use and to refill the beverage fountain as needed.
- Recipes that work best with the Rival™ Beverage Fountain do not include high-pulp or slushy ingredients.

WARNING: If using alcohol in your beverage recipe, the alcohol must be less than 80 proof or have less than 40% alcohol content.

RECIPES

All recipes yield between 64 and 75 six-ounce servings, unless otherwise noted.

Recipes without Alcohol

REFRESHING RASPBERRY LEMONADE PUNCH

5 cups fresh raspberries, garnish
2 liters lemon-lime soda, chilled
6 12-ounce cans frozen raspberry lemonade concentrate
5 quarts water
1 1/2 tablespoons lime juice

In a large stock pot, combine raspberry lemonade concentrate, water and lime juice. Chill thoroughly. Just before serving, stir in lemon-lime soda. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with fresh raspberries and refill with punch as needed. Serve over ice. Serves 50 six-ounce servings.

SWEET TEA PUNCH

5 lemons, sliced thinly and frozen
3-3 1/2 gallons fresh or prepared sweetened iced tea

Chill iced tea and sweeten with sugar if necessary. Pour 1 1/2 gallons of tea into bowl of fountain and plug in. Garnish with frozen lemon slices and refill as needed. Serve over ice.

SWEET SIXTEEN PINK LEMONADE PUNCH

3-3 1/2 gallons fresh or prepared lemonade
5 lemons, sliced thinly and frozen
1 cup grenadine

Chill lemonade and grenadine. Pour 1 1/2 gallons into bowl of fountain and plug in. Garnish with lemons and refill with punch as needed. Serve over ice.

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BLUE RASPBERRY RAZAMATAZ

For a version with alcohol, add Blue Curaçao and vodka to taste just prior to chilling.

1 gallon lemon-lime soda, chilled
2 gallons Blue Raspberry sweetened, powdered juice drink mix, combined with water per instructions on package

In a large stockpot, combine juice and water as instructed on package. Place in refrigerator until well chilled. Just prior to serving, add soda. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Refill with punch as needed.

4th OF JULY PARTY PUNCH

1 gallon cranberry juice
1 quart blueberry juice
watermelon balls, chilled
1 gallon white grape juice
1 gallon lemon-lime soda, chilled

Combine and chill juices in a large stock pot. Just prior to serving, add lemon-lime soda. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with watermelon balls and refill with punch as needed. Serve over ice.

PRETTY IN PINK BABY SHOWER PUNCH

sugar syrup:
2 cups water
2 cups sugar

4 cups lemon juice
10 cups white grape juice
1-2 quarts pink raspberry sherbet
3 liters club soda, chilled
5 quarts unsweetened, decaffeinated tea, such a red zinger or cranberry–apple zinger

To prepare sugar syrup, combine sugar and water in a saucepan and place on stovetop set to high heat. Heat sugar and water until sugar is dissolved. Remove from heat and let cool. In a large stockpot, combine sugar syrup, lemon juice, tea and white grape juice. Just prior to serving, add club soda. Pour 1 1/2 gallons of mixture into bowl of fountain and plug in. Garnish with scoops of sherbet and refill with punch as needed.

LITTLE BOY BLUE BABY SHOWER PUNCH

sugar syrup:
2 cups water
2 cups sugar

4 cups lemon juice
1 gallon white grape juice
1/2 teaspoon blue food coloring
3 quarts decaffeinated lemon or vanilla tea
3 liters club soda, chilled
1-2 quarts pink raspberry sherbet

To prepare sugar syrup, combine sugar and water in a saucepan and place on stovetop set to high heat. Heat sugar and water until sugar is dissolved. Remove from heat and let cool. In a large stockpot, combine sugar syrup, lemon juice, tea and white grape juice. Just prior to serving, add club soda and food coloring. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with scoops of sherbet and refill with punch as needed.

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CRANBERRY PARTY PUNCH
(Great for Thanksgiving)

1 gallon cranberry or cranapple juice
3 12-ounce cans frozen lemonade concentrate
4 liters ginger ale, chilled
1 quart orange juice
3 quarts water
1-2 quarts orange sherbet

Combine juices, frozen concentrate and water in a large stockpot. Place in refrigerator until well chilled. Just prior to serving, add ginger ale. Pour 1 1/2 gallons of juice mixture into bowl of fountain and plug in. Garnish with orange sherbet and refill with punch as needed.

TUTTI FRUITTI BIRTHDAY PARTY PUNCH
2 gallons fruit punch, chilled
2 packages gummi worms, frozen
4-6 liters lemon-lime soda, chilled

Just prior to serving, combine fruit punch and soda in a large stockpot. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with frozen gummi worms and refill with punch as needed.

RUBY RED CITRUS PUNCH
4 12-ounce cans frozen orange juice concentrate
4 12-ounce cans frozen lemonade concentrate
2 gallons ruby red grapefruit juice, chilled
3 liters ginger ale, chilled
oranges, lemons and limes, sliced

Dissolve orange and lemonade concentrates into grapefruit juice in a large stockpot. Place in refrigerator until well chilled. Just prior to serving, add ginger ale. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with citrus slices and refill with punch as needed.

Serve over ice.

PERFECT PARTY PUNCH
2 quarts orange juice
2 liters lemon-lime soda, chilled
2 12-ounce cans frozen lemonade concentrate diluted with water and poured into ice cube trays and frozen
1 gallon cranberry juice
1 gallon sweetened iced tea

Combine cranberry juice, orange juice and iced tea. Place in the refrigerator until well chilled. Just prior to serving, add soda. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with lemonade cubes and refill with punch as needed.

INFUSED LEMON THAI BASIL ICED TEA PUNCH
3 gallons sweetened iced tea
5 lemons, thinly sliced
2 large bunches Thai basil

Heat 2 quarts of iced tea in a large stockpot on stovetop set to high. Bring to a boil. Remove from heat and add Thai basil. Let basil steep for 15 minutes. Strain out basil. Add back the infused tea and stir in remaining iced tea. Place stockpot with tea in refrigerator until well chilled. Pour 1 1/2 gallons of iced tea into bowl of fountain and plug in. Garnish with lemon slices and refill with punch as needed.

ST. PATRICK'S DAY PUNCH
2 gallons lime-aid
green food coloring (optional)
1 gallon lemon-lime soda, chilled
1-2 quarts lime sherbet

Pour lime-aid into a large stockpot and place in refrigerator until well chilled. Just prior to serving, add lemon-lime soda and food coloring. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with scoopfuls of lime sherbet and refill with punch as needed.

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NON-ALCOHOLIC MIMOSA PUNCH

2 gallons orange juice
6 750-ml non-alcoholic bottles champagne, chilled
2 quarts fresh strawberries, stemmed

Pour orange juice into a large stockpot and place into refrigerator until well chilled. Just prior to serving, add champagne. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with fresh strawberries and refill with punch as needed.

Recipes with Alcohol

TROPICAL MIMOSA PUNCH

1 750-ml bottle coconut flavored rum
1 gallon pineapple juice
4 oranges, sliced thinly
1 1/2 gallons orange juice
3 750-ml bottles champagne, chilled

In a large stockpot, combine rum, orange juice and pineapple juice. Place in refrigerator until well chilled. Just prior to serving, add champagne. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with orange slices and refill with punch as needed.

MIMOSA BRUNCH PUNCH

2 gallons orange juice
6 750-ml bottles champagne, chilled
2 quarts fresh strawberries, stemmed

Pour orange juice into a large stockpot and place in refrigerator until well chilled. Just prior to serving, add champagne. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with fresh strawberries and refill with punch as needed.

TROPICAL MADNESS PUNCH

1/2 gallon mango juice
1 750-ml bottle light rum, less than 80 proof
3 liters ginger ale, chilled
4 cups pineapple chunks, frozen
1 gallon pineapple juice
1 750-ml bottle coconut rum
2 liters lemon-lime soda

In a large stockpot, combine juice and rums and place in refrigerator until well chilled. Just prior to serving, add sodas. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with frozen pineapple chunks and refill with punch as needed.

TREE TRIMMING PUNCH

2 gallons cranberry juice
3/4 cup sugar
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1 750-ml bottle vodka to taste, less than 80 proof
3 quarts orange juice
3/4 cup orange liquor
1/2 teaspoon allspice
4 oranges, thinly sliced

Combine cranberry juice, orange juice, sugar, orange liquor, spices and vodka to taste in a large stockpot. Place in refrigerator until well chilled. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with orange slices and refill with punch as needed.

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RED SANGRIA PUNCH

Use any type of red wine desired such as a Chilean Merlot and Cabernet Sauvingnon blend or a light Italian Montelpucchiano D'Abruzzi. Use only fruit at its peak in ripeness, as any bitterness will affect the flavor of the sangria.

2 gallons red wine
4 liters club soda
1 cup brandy (optional)
fresh ripe fruit such as oranges, thinly sliced; cherries, pitted and halved; peaches, pitted and sliced; nectarines, pitted and sliced

In a large stockpot, chill and steep wine with fruit in refrigerator overnight, up to 24 hours, for maximum fruit infusion. Just before serving, add club soda and brandy. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Refill fountain as needed.

WHITE SANGRIA PUNCH

Use any type of white wine desired such as Sauvingnon Blanc, Chardonnay or Pinot Grigio. Use only fruit at its peak in ripeness, as any bitterness will affect the flavor of the sangria.

2 gallons white wine
3 liters club soda
1 cup brandy (optional)
fresh ripe fruit such as sliced, peeled kiwis, halved green grapes, oranges, lemons or limes, thinly sliced; peaches, pitted and sliced; nectarines, pitted and sliced

In a large stockpot, chill and steep wine with fruit in refrigerator overnight, up to 24 hours, for maximum fruit infusion. Just before serving, add club soda and brandy. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Refill fountain as needed.

EASY HOLIDAY EGG NOG PUNCH

Replace the brandy, rum and apple cider flavored brandy with equal parts bourbon, cognac and vanilla if desired.

2 1/2 gallons prepared eggnog or light eggnog
3 cups apple cider flavored brandy
1/2 - 2 750-ml bottles brandy to taste, less than 80 proof
3 cups rum, less than 80 proof
freshly grated nutmeg

In a large stockpot, combine eggnog, rum, apple cider flavored brandy and brandy to taste and place in refrigerator until well chilled. Pour 1 1/2 gallons of mixture into bowl of fountain and plug in. Garnish with nutmeg and refill with punch as needed.

COSMOPOLITAN PARTY PUNCH

3 cups lime juice
2 gallons cranberry juice
2-4 750-ml bottles absolut citron vodka to taste
3 cups cointreau or triple sec
5 limes, sliced thinly and frozen

Combine lime juice, cointreau, cranberry juice and vodka to taste. Place in the refrigerator until well chilled. Pour 1 1/2 gallons of punch into bowl of fountain and plug in. Garnish with frozen lime slices and refill with punch as needed.

MARGARITA PUNCH

4 750-ml bottles orange liquor
5 1/3 cups sugar
1 cup sugar for punch cup rims
4 quarts lime juice
4-8 750-ml bottles tequila, less than 80 proof
8 limes, 2 cut into wedges and 6 sliced thinly

In a large stockpot, combine orange liquor, lime juice, 5 1/3 cups sugar and tequila to taste. Stir vigorously to dissolve sugar. Place in refrigerator until well chilled. Pour 1 1/2 gallons of margarita punch into bowl of fountain and plug in. Place sugar on a plate and rub lime wedges around punch cup rims. Dip rim of punch cups into sugar and serve punch over ice. Garnish with lime slices. Refill fountain with punch as needed.

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RECIPES

NEW YEAR'S EVE CHAMPAGNE PUNCH

3 cups orange liquor
2 cups chambourd
2 liters ginger ale, chilled
2 quarts strawberries, stems removed and chilled
3 cups brandy
1½ gallons pineapple juice
2 750-ml bottles champagne, chilled

In a large stockpot, combine orange liquor, brandy, chambourd and pineapple juice. Place in refrigerator until well chilled. Just prior to serving, add chilled ginger ale and champagne. Pour 1½ gallons of punch to bowl of fountain and plug in. Garnish with strawberries and refill with punch as needed.

PAINKILLER PARTY PUNCH

1 gallon pineapple juice
1½ quarts orange juice
3-4 750-ml bottles dark rum, less than 80 proof
1½ quarts (48 ounces) cream of coconut
nutmeg

Combine pineapple juice, cream of coconut, orange juice and rum to taste in a large stockpot. Stir vigorously with a whisk to blend. Place into refrigerator until well chilled. Pour 1½ gallons of punch into bowl of fountain and plug in. Serve over ice and garnish with nutmeg. Refill fountain with punch as needed. Serves 45-54 six-ounce servings.

STRAWBERRY CHAMPAGNE PUNCH

6 750-ml bottles champagne, chilled
5 750-ml bottles rosé wine
4 10-ounce packages frozen sweetened strawberries, thawed
4 cups fresh lemon juice
sugar to taste

Puree the strawberries in a blender or food processor, adding a little rosé wine if necessary. In a large stockpot, combine strawberries, remaining rosé, lemon juice and sugar. Place in refrigerator until well chilled. Just prior to serving, add the chilled champagne to the punch. Pour 1½ gallons of punch into bowl of fountain and plug in. Refill with punch as needed. Serves 56 six-ounce servings.

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